

## **DOMAINE PHILIPPE LIVERA Gevrey-Chambertin 'En Champs'**

The key to discovering the extraordinary diversity of Gevrey-Chambertin is found in the cellars of Domaine Livera. The family's ancient, ice-cold cellar (in which wine barrels share space with homemade saucisson) and the faded pictures of family members in the vineyards over the ancient hearth give you a sense of just how connected the Liveras are with the rugged beauty and generations-deep traditions of Gevrey. Today Damien Livera is at the helm, the fourth generation of Livera winemakers in Gevrey. Crafting some of the region's more terroir-true, supple and elegant wines, Damien has quickly established himself as one of the top young winemakers in the Côte de Nuits.

**WINERY:** Domaine Philippe Livera

**WINEMAKER:** Damien Livera

ESTABLISHED: 1920

**REGION:** FRANCE • Burgundy • Côte de Nuits • Gevrey-Chambertin

**APPELLATION:** Gevrey-Chambertin AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** 'En Champs' is found just underneath premier cru 'Champeaux,' on the border with the village of Brochon. Here the soil is thin, and the "mother rock" of Burgundy (pure limestone) reaches the surface.

AGE OF VINES: 40 to 50 years, on average

**WINEMAKING:** Hand-harvested. Grapes are destemmed and fermented on indigenous yeasts in tank. Aged in French oak barrels, with approximately 40% new barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of black and white pepper, red berries and

licorice. Refined and mineral, with medium tannins.

PAIRING SUGGESTIONS: Roast lamb; beef in sauce; truffled dishes

